~~99~~ FOODS AND BEVERAGES
~~90~~ 426-21

1875

~~40~~

RECORDED

Potato
Wheat
yeast
milk

A.D. 1875, *5th February.* N° 445.

Making Bread.

(*Provisional Protection not allowed.*)

PROVISIONAL SPECIFICATION left by John Henry Johnson at the Office of the Commissioners of Patents, with his Petition, on the 5th February 1875.—A communication from abroad by Théophile Charles Marie Huyttens, of Gand, in the Kingdom of Belgium.

I, JOHN HENRY JOHNSON, of 47, Lincoln's Inn Fields, in the County of Middlesex, Gentleman, do hereby declare the nature of the said Invention for "IMPROVEMENTS IN THE MANUFACTURE OR BREAD," a communication to me from abroad by Théophile Charles Marie Huyttens, of Gand, in the Kingdom of Belgium," to be as follows:—

This Invention has for its object the production of bread at a cheap rate, which whilst equal in nutritive power and flavour to the higher priced best bread shall be capable of preserving its freshness for a much longer period than the same.

In order to effect these objects it is proposed to employ the following ingredients in about the under-mentioned proportions, viz^{t}.:—

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Johnson's Improvements in the Manufacture of Bread.

For bread of the first quality,—

Wheaten flour	- -	say about 100 parts by weight.
Potatoes peeled and passed through a sieve		„ 75 „
Salt - - - -		„ 1·5 „
Yeast - - - -		„ 1·5 „

Milk in the proportion of about 1 gallon to every ½ cwt. of the other ingredients.

For "seconds,"—

Wheaten flour (not bolted)	-	say about 100 parts by weight.
Potatoes (not peeled nor passed through a sieve)		„ 50 „
Salt - - - -		„ 1·5 „
Yeast - - - -		„ 1·5 „

Water in the proportion of about 5 quarts to every ½ cwt. of the other ingredients.

The operation of making the bread from the before-mentioned ingredients may be carried out in the manner usual in the manufacture of ordinary wheaten bread.

LONDON:
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